

GAMMACATERING®

Inspired by our passion for the finest products and delicious cuisine, GAMMA BRINGTS serves a selection of light delicacies in practical wooden boxes.



DRINKS	Unit	Price
SOFT DRINKS		
Water with or without gas	77cl	5.00
Soft drinks mixed sortiment	33cl	4.50
WHITE WINE		
In Vino Erotico blanc, Alma Cersius, IGP Coteaux du Libron Grape variety: Chardonnay, Viognier, Sauvignon Blanc	75cl	23.00
RED WINE		
Irpinia Aglianico DOC, Azienda Agricola Nativ Grape variety: Aglianico	75cl	23.50
BEER		
Chopfab Hell	33cl	5.00
Chopfab Bleifrei	33cl	5.00
Itfingger Amber	33cl	5.00
TEA AND COFFEE		
Nespresso / L'Art du Thé	Portion	4.00
HOMEMADE DRINKS IN SWING TOP BOTTLES		
GAMMA'S SPRING EDITION		
Cold Green Tea with honey, mind and lemon	20cl	4.00
Ginger-mint iced tea	20cl	5.00
Lemongrass-ginger-coconut iced tea	20cl	5.00
FRESH JUICES		
Hünenberger apple juice	20cl	4.50
Apple-ginger juice	20cl	5.00
Orange-ginger-sage juice	20cl	5.00
Kiwi-apple juice	20cl	5.00
FRESH SMOOTHIES		
Orange, apple, carrot and ginger	20cl	6.00
Banana and orange	20cl	6.00
Mango, pineapple, banana and orange	20cl	6.00
Orange, apple, blueberry, banana and passion fruit		
Minimum order quantity is 10 Smoothies		

FOR BREAKFAST / BRUNCH	Unit	Price
Croissant	Person	1.50
Grandma's Swiss twist bread	Kg	12.00
Butter, homemade jam and Swiss honey from Bergdietikon	Person	3.00
"Birchermuesli" in a jar	Person	6.50
Fresh seasonal yoghurt	Person	3.50
Local cheese and dried meat with bread and garnish	Person	14.00
Seasonal fruit basket	Basket for 5 people	25.00

IN BETWEEN MEALS

SWEET MORNING OR AFTERNOON COFFEE BREAK

Mini Viennoiserie (2 pastries per person)	Person	5.00
Mini sfogliatelle filled with chocolate, lime or ricotta	Piece	2.20
"Berliner" Doughnut filled with raspberry jam	Piece	2.00
Seasonal fruity flan round	Small	26.00
	Gross	52.00

"HEALTHY" MORNING OR AFTERNOON COFFEE BREAK

Eat natural bar (dark chocolate, almond and apricot)		
Seasonal fruitsalad in a jar		
GAMMA brainfood (selection of nuts and dried fruits)	Person	9.00

APÉRO

"TO NIBBLE"

Marinated olives	Person	3.00
Rosemary breadsticks	Person	2.50
Vegetable sticks with homemade sauces	Person	4.50
Tortilla chips with tomato-salsa and guacamole	Person	6.50
GAMMA's nutmix	Person	4.50
Pretzel sticks and potato chips	Person	4.00
Puff pastry with cheese, cumin and fennel seeds	Person	3.00

GAMMA APERITIF

Grandma's filled Swiss zopf bread	Small	20.00
with ham, cream cheese and wild garlic	Large	39.00

"EARTHY" MEAT AND CHEESE PLATTER

Local cheese and dried meat with delicious garnish and bread	Person	15.00
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FINGERFOOD DELICACIES	Unit	Price
Tomato mozzarella skewer	Person	3.50
Melons and cured ham skewer	Person	4.00
Smoked salmon on pumpernickel and horseradish	Person	4.00
Watermelon with feta, spring onion, basil and mint	Person	3.50
Cherry tomato filled with ratatouille	Person	3.00
Beef meatballs with herbal pesto	Person	4.00
Small Croissant with ham	Person	4.00
Tomato mozzarella falafel with currants curd cheese	Person	3.00
Spinach cheese falafel with mint curry yoghurt	Person	3.00
Chili con carne falafel with lime sour cream	Person	3.50
Black bread with Jumi butter and chives	Person	3.00
Dried apricots with bacon and philadelphia	Person	3.50
Small cheese tartlet	Person	4.00
Wiener in puff pastry and mustard	Person	3.50
Courgette roll with nut cheese filling	Person	3.00

TWIST PRETZEL SANDWICH

Sandwich from twist pastry stuffed with salami, ham, smoked fish and cheese	20 Portions	88.00
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SIMPLE, HEALTHY FOCACCIA

Various focaccia with your choice of filling

Reuben (pastrami, sauerkraut, cheese)		
Tandoori chicken (spring onions, curry & yoghurt sauce)		
Parma ham and burrata cheese (dried tomatoes, balsamic vinegar, sea salt)		
Smoked salmon (horseradish, lime, cress and cream cheese)	Focaccia	11.00

Veggie options

Bella Italia (tomato, basil, mozzarella)		
Egg salad (chives, cucumber, radicchio, radish)		
Antipasti (red peppers, aubergine, courgette, marjoram, cream cheese)		
Double cheese and pear (rocket & cream cheese)	Focaccia	9.00

Minimum order of 10 focaccia.

Up to 20 pieces, please select max. 2 different focaccia.

From 20 pieces, please select max. 3 different focaccia.

BUFFET LUNCH / DINNER

Unit

Price

IN A JAR

Salads are served with bread.

Spring

Roasted cauliflower with passion fruit and salmon
Glass noodle salad with melon, peas, cucumber, coriander and mint
Asparagus salad with chickpeas and wild garlic

Summer

Cherry tomato mozzarella salad with basil and balsamic vinegar
Vitello Tonnato with tomatoes
Roasted courgette with aubergine, feta cheese, honey and almonds

Autumn

Red cole slaw with BBQ chicken
Colourful lentil salad with beetroot
Carrot-ginger-orange salad

Winter

"Waldorf salad" Root celery salad with apples and walnuts
Crispy duck with potato salad and black sesame seeds
Spinach salad with dried tomatoes, cottage cheese and pine nuts

The Classics

You are also welcome to swap any of the seasonal salads with any of the classics below.

Hörnli pasta salad with vegetables
Boiled beef salad with potato bread
Sausage and cheese salad with cucumber
Sweetcorn salad with red peppers
Potato salad "just like Grandma makes it"

Jar

5.00

Minimum order of 12 salad jars.

Within the minimum order, 3 salads can be chosen.

FROM THE SOUP POT	Unit	Price
Spring / Summer		
Gazpacho (chilled vegetable soup with red peppers, cucumber and garnish)	20cl	9.00
Vichyssoise (chilled potato soup with garnish)	20cl	9.00
Wild garlic soup	20cl	10.00
White asparagus soup	20cl	12.00
Corn and red peppers soup	20cl	11.00
Autumn / Winter		
Leek-potato soup	20cl	9.00
Celery-mocha soup	20cl	9.00
Beetroot-coconut soup	20cl	10.50
Grisons barley soup	20cl	10.00
BUFFET LUNCH / DINNER		
<u>Meat</u>		
Fusilli with ham, green peas and cream sauce	Person	18.00
Lasagne with beef	Person	20.00
Ham with potato salad and horseradish	Person	21.00
"Paupiette" with potato gratin and root vegetables	Person	23.00
Meatloaf roasted potatoes, mustard sauce and garden vegetables	Person	23.00
Meatloaf with mashed potatoes and vegetables	Person	23.00
Fried chicken with tomato, herb butter sauce and spaetzle	Person	24.00
Chicken stroganoff with pilav rice	Person	24.00
Braised beef with root vegetables and Ticinese polenta	Person	25.00
1 pair of frankfurter sausages with potato salad	Person	12.00
1 pair of german sausages with a pretzel and sweet mustard	Person	12.00
<u>Vegetarian</u>		
Spaetzle with cheese and vegetable stripes	Person	17.00
"Swiss Äplermakkronen" Pasta and potatoes with cheese and apple puree	Person	17.00
Gnocchi gratin with mushrooms and herbs	Person	18.00
Yellow vegetable curry with sticky rice	Person	19.00
Seasonal ravioli with garden vegetables and sage butter	Person	22.00

Up to 10 people we serve a selection of 1 main course incl.
a vegetarian alternative. If several different main courses are
required for up to 10 people, there is an additional charge of CHF 40.

DESSERTS IN A GLASS

Unit

Price

Spring

Pineapple salad with pomegranate
Caramel Töpfli pudding
Rhubarb mousse with raspberry crunch

Summer

Chocolate mousse with strawberries
Cherry crumble cake
Vanilla Panna Cotta with mango-passionfruit salad

Autumn

"Burned" crème with plums
Pear-cinnamon crumble cake
Classic Tiramisù

Winter

Orange salad with gingerbread and cinnamon
Marronimousse with meringues and pickled cherries
Malakoff cake

The Classics

You are also welcome to swap any of the seasonal desserts with any of the classics below.

Felchlin Swiss chocolate mousse
Aargau Swiss carrot cake
GAMMA's cherry cake
Fruit salad
Seasonal fruit cake

Jar

5.00

Minimum order of 12 jars.

Within the minimum order, 3 desserts can be selected.

SWEET FINGERFOOD

Colourful macarons
Various seasonal cake pops
Mini cupcakes
GAMMA Group pralines

Person

4.00

Person

6.00

Person

6.00

Person

5.00

We calculate two items of sweet fingerfood per person.

CANDY BAR

4 candy boxes filled with candy

Person

7.00

INFRASTRUCTURE AND TRANSPORT

Unit

Price

INFRASTRUCTURE

Cover and serviettes	Person	at cost
Champagne, white wine, red wine or long drink glasses	Piece	0.75
Espresso or coffee cups, saucers and spoons	Set	1.00
Nespresso coffee machine	Piece	45.00
White cloth napkins	Piece	2.50
White tablecloths (200x200cm)	Piece	15.00
Service equipment	Set	200.00
Table	Piece	25.00

TRANSPORT

Transport within Hünenberg Bösch	Transport	free
Transport to Cham	Transport	20.00
Transport to Rotkreuz	Transport	20.00
Transport to Zug	Transport	30.00
Transport to Baar	Transport	50.00
Transport to Zurich/Lucerne	km	at cost

You are also welcome to pick up the food rom Bösch 43

free

STAFF

Number of Employees

Price/Hour

Staff for transport, set-up and dismantling	1	49.00
Service employee	1	60.00

STAFF APPAREL

Our service staff will be dressed with a white shirt, suitable coloured tie, black trousers, a grey, red, white or black apron and black shoes.	1	15.00
Option: with matching tie or bow tie	1	8.00

We have a wide assortment of uniforms. You are welcome to assemble the uniform of the employees, based on the employee clothing catalog.

TRAVEL AND ACCOMMODATION EXPENSES

For incidental travel/accommodation expenses of our crew we charge

at cost

We charge CHF 200.00 for service and kitchen utensils if the event includes service employees.

All prices are quoted in CHF excl. 7.7% VAT.

For express deliveries within 48 hours we charge CHF 80.

A small charge of CHF 30 will apply to orders under CHF 100.

Loss or breakage of materials will be charged.

In the event of a cancellation after the order has been placed

100% of the agreed services will be invoiced.

Pickup on weekends or late evenings is charged at CHF 120.

Pickup on Monday or the following day is free of charge.

